.U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		April 10, Mirab S.A. Est 1067						CITY Pilar	
FOREIGN PLANT REVIEW FORM		2001	MITAD S.A. E	St 1007				COUNTRY Argentina	
NAME OF REVIEWER Dr. M. Douglas Parks		OF FORE	IGN OFFICIAL noud			EVALUATION X Acceptable	Acc Re-	reptable/ Un	acceptable
CODES (Give an appropriate code for each r A = Acceptable M = Margina	eview ally Ac	item listed ceptable	(below) U = Unacce	Not Reviewed	1	O = Does not			
1. CONTAMINATION CONTROL		Cross contamination prevention			28 A	Formulations 55 A			1
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing		29 A	Packaging materials			56 A
Water potability records	01 A	Produc	t handling and stor	rage	30 M	Laboratory	confir	mation	57 A
Chlorination procedures	02 A	Produc	t reconditioning		31 A	Label approv	vals		58 O
Back siphonage prevention	03 A	Produc	t transportation		32 A	Special label claims 5			59 O
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITAT		33 A	Inspector m	onito	ring	O 60
Sanitizers	05 A	Effectiv	Effective maintenance program			Processing :	sched	ules	61 O
Establishments separation	06 A	Preope	rational sanitation		34 A	Processing (equip	ment	62 O
Pestno evidence	07 A	Operational sanitation			35 A 36 A	Processing I	record	is	63 O
Pest control program	08 A	Waste	Waste disposal			Empty can inspection			64 O
Pest control monitoring	09 A		2. DISEASE CONT	ROL		Filling proce	dures		65 O
Temperature control	10 A	Animal identification			37 O	Container cl	osure	exam	66 O
Lighting	11 A	Antemortem inspec. procedures			38 O	Interim cont	ainer	handling	67 O
Operations work space	12 A	Antemortem dispositions			39 O	Post-proces	sing t	nandling	68 O
Inspector work space	13 A	Human	e Slaughter		40 O	1			69 O
Ventilation	14 A	Postmo	ortem inspec. proc		41 O	Process. defect actions plant			t 70 O
Facilities approval	15 A	Postmo	ortem dispositions		42 O	Processing control inspection 710			71 O
Equipment approval	16 A	Conde	nned product cont	trol	43 A	5. COMPLIA	ANCE/E	CON. FRAUD CONT	ROL
(b) CONDITION OF FACILITIES EQUIPMEN	τ	Restric	ted product contro	ol	44 A	Export prod	uct id	entification	72 A
Over-product ceilings	17 A	Return	ed and rework pro	duct	45 A	Inspector ve	erifica	tion	73 A
Over-product equipment	18 A		3. RESIDUE CONT	TROL		Export certi	ficate	S	74 A
Product contact equipment	19 M	Residu	e program complia	ance	46 A	Single stand	lard		75 A
Other product areas (inside)	20 A	Sampli	ng procedures		47 A	Inspection s	uperv	rision	76 A
Dry storage areas	21 A	Residu	e reporting proced	lures	48 A	Control of s	ecurit	y items	77 A
Antemortem facilities	22 O	Approv	al of chemicals, e	tc.	49 A	Shipment se	ecurit	Y	78 A
Welfare facilities	23 A	Storag	e and use of chem	nicals	50 A	Species ver	ificati	on	79 A
Outside premises	24 A		4. PROCESSED PRODUC	T CONTROL		"Equal to" s	tatus		80 A
(c) PRODUCT PROTECTION & HANDLING	 ì	Pre-bo	ning trim		51 A	Imports			81 O
Personal dress and habits	25 A	Bonele	ss meat reinspecti		52 A				
Personal hygiene practices	26 A	Ingred	ents identification		53 A				
Sanitary dressing procedures	27 A	Contro	I of restricted ingr	edients	54 A				

REVIEW DATE | ESTABLISHMENT NO. AND NAME

FOREIGN PLANT REVIEW FORM (reverse)			T NO. AND NAME	CITY Pilar
	April 10, 2001	Mirab S.A. Est 1067		COUNTRY Argentina
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Oscar Len			cceptable/ e-review Unacceptable

SSOP--No preventative action recorded.

HACCP--The CCP on humidity is not clearly stated.

- 19--The racks for exposed product in the cooker are not cleaned daily only weekly.
- 30--Very dirty wooden pallets are touching product with only primary packaging and subsequently the exposed product comes in contact with this packaging material.
- 19--Several exposed product slicers ready for use had residues from previous day's useon product contact surfaces.

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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVI	EW DATE	ESTABLISHMENT NO. AND N	IAME	" 	CITY Reconquista			
FOREIGN PLANT REVIEW FORM		pril 4, 2001	Friar S.A. Est 1970			COUNTRY Argentina			
NAME OF REVIEWER Dr. M. Douglas Parks	Dr. 0	Oscar Len			EVALUATION X Acceptable Re-	ceptable/ review Unac	cceptable		
CODES (Give an appropriate code for each of A = Acceptable M = Margin			below) U = Unacceptable	N	= Not Reviewed	O = Does not a	apply		
1. CONTAMINATION CONTROL		Cross contamination prevention			Formulations 55				
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materials				
Water potability records	01 A	Product handling and storage			Laboratory confirm	mation	57 A		
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		58 O		
Back siphonage prevention	03 A	Product	transportation	32 A	Special label claims				
Hand washing facilities	04 A	(d) ES	TABLISHMENT SANITATION PRO	GRAM	Inspector monitor	ring	60 A		
Sanitizers	05 A	Effective maintenance program			Processing sched	ules	61 O		
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equipr	ment	62 O		
Pestno evidence	07 A	Operation	onal sanitation	35 A	Processing record	ls	63 O		
Pest control program	08 A	Waste o	lisposal	36 A	Empty can inspection				
Pest control monitoring	09 A		2. DISEASE CONTROL	-	Filling procedures		65 O		
Temperature control	10 A	Animal	dentification	37 A	Container closure	exam	66 O		
Lighting	11 A	Antemo	rtem inspec. procedures	38 A	Interim container	handling	67 O		
Operations work space	12 A	Antemo	rtem dispositions	39 A	Post-processing h	andling	68 O		
Inspector work space	13 A	Humane	Slaughter	40 A	Incubation procedures				
Ventilation	14 A	Postmo	tem inspec. procedures	41 A	Process. defect actions plant				
Facilities approval	15 A	Postmo	tem dispositions	42 A	Processing contro	l - inspection	70 O		
Equipment approval	16 A	Condem	ned product control	43 A	5. COMPLIANCE/EC	ON. FRAUD CONTRO	DL		
(b) CONDITION OF FACILITIES EQUIPMENT		Restrict	ed product control	44 A	Export product ide	entification	72 A		
Over-product ceilings	17 M	Returne	d and rework product	45 A	Inspector verificat	ion	73 A		
Over-product equipment	18 M		3. RESIDUE CONTROL		Export certificates	}	74 A		
Product contact equipment	19 M	Residue	program compliance	46 A	Single standard		75 A		
Other product areas (inside)	20 A	Samplin	g procedures	47 A	Inspection supervi	ision	76 A		
Dry storage areas	21 A	Residue	reporting procedures	48 A	Control of security	y items	77 A		
Antemortem facilities	22 A	Approva	al of chemicals, etc.	49 A	Shipment security		78 A		
Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verification	n	79 A		
Outside premises	24 A	4.	PROCESSED PRODUCT CONTRO	 L	"Equal to" status		80 A		
(c) PRODUCT PROTECTION & HANDLING	4	Pre-bon	ng trim	51 A	Imports		81 O		
Personal dress and habits	25 A	Boneles	s meat reinspection	52 A					
Personal hygiene practices	26 A	Ingredie	nts identification	53 A 54 A					
Sanitary dressing procedures	27 A	Control of restricted ingredients				· · · · · · · · · · · · · · · · · · ·			

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME	 CITY Reconquista
	April 4, 2001	Friar S.A. Est 1970	 COUNTRY Argentina
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Oscar Len		ceptable/ Unacceptable

SSOP--No preventative action recorded.

HACCP--Chlorine content in water is CCP, but had no upper limits designated.

HACCP--No annual reassessment of program.

HACCP--No preshipment review.

E. coli testing--plant location for sampling not in plan.

- 17--Several areas of heavy condensation above exposed carcasses in the coolers.
- 18--Residues of previous day's operations on non-product contact surfaces of exposed product scales that are located on an exposed product table ready for use.
- 19-The wiper blade on an exposed product moving conveyor, ready for use, had residues from the previous day's operation.
- 28--One of ten packages of product contained a particle of rail residues.
- 30--All inspection legend brands on the carcasses were illegible.

U:S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVIE	W DATE	ESTABLISHMENT NO. AN				CITY Rosario	
FOREIGN PLANT REVIEW FORM		oril 5, 2001	Fricoop S.A. Est 1989	9			COUNTRY Argentina	
NAME OF REVIEWER Dr. M. Douglas Parks		OF FORE	IGN OFFICIAL noud			EVALUATION Acceptable Re-	ceptable/ review Unacc	eptable
CODES (Give an appropriate code for each of A = Acceptable M = Margin			l below) U = Unacceptabl	е	N =	Not Reviewed	O = Does not a	pply
1. CONTAMINATION CONTROL		Cross c	ontamination preventi	on	28 A	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing		29 A	Packaging materials		
Water potability records	01 A	Product handling and storage 30 A			30 A	Laboratory confir	mation	57 A
Chlorination procedures	02 A	Product	reconditioning		31 A	Label approvals		58 O
Back siphonage prevention	03 A	Product	t transportation		32 A	Special label clair	ns	59 O
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION F	ROGRAN	1	Inspector monitor	ring	60 A
Sanitizers	05 A	Effectiv	e maintenance progra	m	33 A	Processing sched	ules	61 O
Establishments separation	06 A	Preope	rational sanitation		34 A	Processing equip	ment	62 O
Pestno evidence	07 A	Operati	Operational sanitation 35			Processing record	ds	63 O 64 O
Pest control program	08 A	Waste	Waste disposal 36 A			Empty can inspection		
Pest control monitoring	09 A		2. DISEASE CONTROL			Filling procedures	<u> </u>	65 O
Temperature control	10 A	Animal identification			37 A	Container closure	exam	66 O
Lighting	11 A	Antemortem inspec. procedures			38 A	Interim container	handling	68 O
Operations work space	12 A	Antemo	Antemortem dispositions			Post-processing handling		
Inspector work space	13 A	Human	e Slaughter		40 U	Incubation procedures		
Ventilation	14 A	Postmo	ortem inspec. procedur	es	41 A	Process. defect actions plant		
Facilities approval	15 A	Postmo	ortem dispositions		42 A	Processing control inspection 710		
Equipment approval	16 A	Conder	nned product control		43 A	5. COMPLIANCE/ECON. FRAUD CONTROL		
(b) CONDITION OF FACILITIES EQUIPMEN	ī	Restric	ted product control		44 A	Export product id	entification	72 A
Over-product ceilings	17 A	Return	ed and rework product		45 A	Inspector verifica	tion	73 A
Over-product equipment	18 M		3. RESIDUE CONTROL			Export certificate	s	74 A
Product contact equipment	19 A	Residu	e program compliance		46 A	Single standard		75 A
Other product areas (inside)	20 A	Sampli	ng procedures		47 A	Inspection superv	rision	76 A
Dry storage areas	21 A	Residu	e reporting procedures		48 A	Control of securit	ty items	77 A
Antemortem facilities	22 A	Approv	val of chemicals, etc.		49 A	Shipment securit	у	78 A
Welfare facilities	23 A	Storag	e and use of chemicals	3	50 A	Species verification	on 	79 A
Outside premises	24 A		4. PROCESSED PRODUCT COM	ITROL		"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-bo	ning trim		51 A	Imports		81 O
Personal dress and habits	25 A	Bonele	ss meat reinspection		52 A			
Personal hygiene practices	26 A	Ingred	ents identification		53 A			
Sanitary dressing procedures	27 A	Contro	of restricted ingredie	nts	54 A			

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME	CITY Rosario
	April 5, 2001	Fricoop S.A. Est 1989	COUNTRY Argentina
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Oscar Len	-	ceptable/ review Unacceptable

SSOP--The plan is not signed by person with overall authority.

SSOP--No preventative action recorded.

HACCP--Incorrect limits set for CCP1.

HACCP--Deviations of the CCP were noted in the records but no corrective action was recorded.

40--A high percentage(over 80%) of heads show multiple hits with a captured bolt pistol as the stunner.

19--The moving visera table was coming up for use with residues of previous uses.

18--Water overspray was dripping back on the exposed heads from the overhead conveyor rail.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVI	W DATE	ESTABLISHMENT NO. AND NA	AME		CITY Bernal	
FOREIGN PLANT REVIEW FORM		oril 16, 2001	Fco. Finexcor Est 2062			COUNTRY Argentina	
NAME OF REVIEWER			IGN OFFICIAL		EVALUATION		
Dr. M. Douglas Parks	1	Oscar Len			Acceptable X Re-r	eview Une	coeptable
CODES (Give an appropriate code for each A = Acceptable M = Margin			U = Unacceptable	N	= Not Reviewed	O = Does not	арріу
1. CONTAMINATION CONTROL		If thee contamination provention		28 A	Formulations		
(a) BASIC ESTABLISHMENT FACILITIES		Equipme	ent Sanitizing	29 A	Packaging materia	als	56 A
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confirm	nation	67 A
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		68 O
Back siphonage prevention	03 A	Product	transportation	32 A	Special label clain	าร	O 69
Hand washing facilities	04 A	(d) ES	TABLISHMENT SANITATION PROG	RAM	Inspector monitor	ing	60 A
Sanitizers	06 A	Effectiv	e maintenance program	33 A	Processing sched	ules	61 A
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equipm	nent	62 A
Pestno evidence	07 A	Operation	onal sanitation	Processing record	s	63 A	
Pest control program	08 A	Waste disposal 36 A			Empty can inspec	tion	64 A
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures		66 A
Temperature control	10 A	Animal	dentification	37 A	Container closure	exam	66 A
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container	handling	67 A
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing h	andling	68 A
Inspector work space	13 A	Humane	Slaughter	40 A	Incubation proced	ures	69 A
Ventilation	14 A	Postmo	rtem inspec. procedures	41 A	Process. defect actions plant		
Facilities approval	16 A	Postmo	tem dispositions	42 A	Processing contro	l - inspection	71 A
Equipment approval	16 A	Condem	ned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL		
(b) CONDITION OF FACILITIES EQUIPMENT	Г	Restrict	ed product control	44 A	Export product ide	entification	72 A
Over-product ceilings	17 U	Returne	d and rework product	46 A	Inspector verificat	ion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates		74 A
Product contact equipment	19 U	Residue	program compliance	46 A	Single standard		76 A
Other product areas (inside)	20 A	Samplin	g procedures	47 A	Inspection supervi	sion	76 A
Dry storage areas	21 A	Residue	reporting procedures	48 A	Control of security	items	77 A
Antemortem facilities	22 A	Approva	al of chemicals, etc.	49 A	Shipment security		78 A
Welfare facilities	23 A	Storage	and use of chemicals	60 A	Species verificatio	n	79 A
Outside premises	24 A	4.	PROCESSED PRODUCT CONTROL		"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-bon	ing trim	61 U	Imports		81 O
Personal dress and habits	26 A	Boneles	s meat reinspection	62 A			
Personal hygiene practices	26 A	Ingredie	nts identification	63 A			
Sanitary dressing procedures	27 A	Control	of restricted ingredients	64 A			

FOREIGN PLANT REVIEW FORM	REVIEW DATE April 16,	ESTABLISHMENT NO. AND NAME Foo. Finexcor Est 2062		CITY Bernal
(reverse)	2001	1 CO. 1 Mexico		COUNTRY Argentina
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Oscar Len		EVALUATION Acceptable X Acc	ceptable/ review Unacceptable

SSOP-No preventative action recorded.

HACCP-only one method of verification listed, not multiple.

Salmonella testing—The testing of Salmonella is done in their own on-premise Senasa approved laboratory and not sent to another official laboratory as required.

Salmonella testing-Ground product is not selected randomly.

- 17-Condensate was dripping onto exposed carcasses in the cooler.
- 51-Pre-boning trim was not effectice allowing hair and rail residue on the product on the boning table.
- 19-The wiper on an exposed product moving conveyor, ready for use, had residues from the previous day's use.
- 19-The moving visera table in the slaughter department was coming up for use with residues from the previous use.

Ø.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVI	W DATE	ESTABLISHMENT NO. AND NAM	ΛE		CITY Pontevedra	
FOREIGN PLANT REVIEW FORM		pril 9, 2001	CEPA S.A. Est 2067			COUNTRY Argentina	
NAME OF REVIEWER Dr. M. Douglas Parks		E OF FORE	IGN OFFICIAL noud		EVALUATION Acceptable X Acc	eptable/ eview Unac	ceptable
CODES (Give an appropriate code for each of A = Acceptable M = Margin			below) U = Unacceptable	N :	= Not Reviewed	O = Does not a	pply
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 A	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materia	als	56 A
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confirm	mation	57 A
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 A	Product	transportation	32 A	Special label clain	าร	59 A
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGRA		Inspector monitor	ing	60 A
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing sched	ules	61 A
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equipo	nent	62 A
Pestno evidence	07 A	Operational sanitation			Processing record	s	63 A
Pest control program	08 A	Waste	disposal	36 A	Empty can inspection		
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures		65 A
Temperature control	10 A	Animal identification			Container closure	exam	66 A
Lighting	11 A	Antemortem inspec. procedures			Interim container	handling	67 A
Operations work space	12 A	Antemortem dispositions			Post-processing handling		
Inspector work space	13 A	Human	e Slaughter	40 A	Incubation procedures		
Ventilation	14 A	Postmo	rtem inspec. procedures	41 A	Process. defect actions plant		
Facilities approval	15 A	Postmo	rtem dispositions	42 A	Processing contro	l inspection	71 A
Equipment approval	16 A	Conden	nned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTROL		
(b) CONDITION OF FACILITIES EQUIPMEN	τ	Restrict	ed product control	44 A	Export product ide	entification	72 A
Over-product ceilings	17 M	Returne	ed and rework product	45 A	Inspector verificat	ion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates		74 A
Product contact equipment	19 U	Residue	program compliance	46 A	Single standard		75 A
Other product areas (inside)	20 A	Samplin	ng procedures	47 A	Inspection supervi	sion	76 A
Dry storage areas	21 A	Residue	reporting procedures	48 A	Control of security	/ items	77 A
Antemortem facilities	22 A	Approv	al of chemicals, etc.	49 A	Shipment security		78 A
Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verification	n	79 A
Outside premises	24 A	4	. PROCESSED PRODUCT CONTROL		"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING	·	Pre-bor	ning trim	51 U	Imports		81 O
Personal dress and habits	25 A	Boneles	ss meat reinspection	52 A			
Personal hygiene practices	26 A	Ingredie	ents identification	53 A			
Sanitary dressing procedures	27 A	Control	of restricted ingredients	54 A			

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME CEPA S.A. Est 2067			
	April 9, 2001	CEFA S.A. Est 2007		COUNTRY Argentina	
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Oscar Len			ceptable/ review Unacceptable	

SSOP--Operational sanitation does not reference clean up at break-time and it is being done.

SSOP--No preventative action recorded.

HACCP--Calibration of the thermometer not listed as a verificartion method.

HACCP--No signature of overall authority.

HACCP-Boning room temperature above limit in records but no action taken.

HACCP--Preshipment review is incomplete. It does not address all of HACCP.

E. coli testing--The procedure does not designate the employee responsible to collect the sample.

Salmonella testing--The bin of ground beef for sampling is not selected randomly.

Salmonella testing--The sampling is done on trimmings not ground product.

- 08--Poison baits for rodent control are located within the establishment.
- 17--Heavy condensation was above exposed carcasses in the cooler and exposed product trafficways.
- 51--Pre-boning trim was ineffective, allowing foreign material(hair and rail dirt) on product on the boning table.
- 19--Residues of previous day's use was found on lift-up panels on the boning table, the liver skinner, metal product scoops, and a hopper-grinder all ready for use.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVI	W DATE	ESTABLISHMENT NO. AND NAM	ΛE		CITY	
INTERNATIONAL PROGRAMS	A	pril 6,	Coto Centro Integral de Come	erciali	zation Est 2629	Buenos Aires	
FOREIGN PLANT REVIEW FORM	:	2001				Argentina	
NAME OF REVIEWER Dr. M. Douglas Parks		E OF FORE	IGN OFFICIAL		EVALUATION X Acceptable Re-	epteble/	
CODES (Give an appropriate code for each	I				Acceptable Re-	eview Unec	ceptable
A = Acceptable M = Margin	ally Ac	,			= Not Reviewed	O = Does not a	
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 A	Formulations		66 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipme	ent Sanitizing	29 A	Packaging materials		
Water potability records	01 A	Product	handling and storage	30 M	Laboratory confirm	nation	67 A
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		O 89
Back siphonage prevention	03 A	Product	transportation	32 A	Special label claim	าร	69 O
Hand washing facilities	04 A	(d) Es	TABLISHMENT SANITATION PROGRA		Inspector monitor	ing	60 O
Sanitizers	06 A	Effectiv	e maintenance program	33 A	Processing schedu	ules	61 O
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equipm	nent	62 O
Pestno evidence	07 A	Operation	onal sanitation	36 A	Processing record	S	63 O
Pest control program	08 A	Waste disposal			Empty can inspection		
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures		66 O
Temperature control	10 A	Animal identification		37 O	Container closure	exam	66 O
Lighting	11 _A	Antemortem inspec. procedures		38 O	Interim container l	handling	67 O
Operations work space	12 A	Antemo	Antemortem dispositions		Post-processing h	andling	68 O
Inspector work space	13 A	Humane	Slaughter	40 O	Incubation procedures		69 O
Ventilation	14 A	Postmo	rtem inspec. procedures	40	Process. defect actions plant		
Facilities approval	16 A	Postmo	rtem dispositions	⁴² 0	Processing control	l inspection	710
Equipment approval	16 A	Condem	ned product control	43 A	5. COMPLIANCE/EC	ON. FRAUD CONTRO)L
(b) CONDITION OF FACILITIES EQUIPMENT		Restrict	ed product control	44 A	Export product ide	entification	72 A
Over-product ceilings	17 M	Returne	d and rework product	45 A	Inspector verificati	ion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates		74 A
Product contact equipment	19 A	Residue	program compliance	46 A	Single standard		76 A
Other product areas (inside)	20 A	Samplin	g procedures	47 A	Inspection supervi	sion	76 A
Dry storage areas	21 A	Residue	reporting procedures	48 A	Control of security	items	77 A
Antemortem facilities	22 O	Approva	al of chemicals, etc.	49 A	Shipment security		78 A
Welfare facilities	23 A	Storage	and use of chemicals	60 A	Species verification	n	79 A
Outside premises	24 A	4.	PROCESSED PRODUCT CONTROL		"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING	Ï	Pre-bon	ing trim	61 A	Imports		81 O
Personal dress and habits	26 A	Boneles	s meat reinspection	62 A			
Personal hygiene practices	26 A	Ingredie	nts identification	63 A			
Sanitary dressing procedures	27 A	Control	of restricted ingredients	64 A			

FOREIGN PLANT REVIEW FORM (reverse)		ESTABLISHMENT NO. AND NAME	.: F. 0/00	CITY Buenos Aires
	April 6, 2001	Coto Centro Integral de Comercializ	zation Est 2029	COUNTRY Argentina
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Oscar Len			peptable/ review Unacceptable

SSOP-Plan not signed and dated by overall authority.

SSOP-No preventative action recorded.

HACCP-No preshipment review is being done.

17-Heavy condensation above exposed carcasses in the cooler.

30-One package in ten had foreign material in the package, it was residues from the rail.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		EVIEW DATE ESTABLISHMENT NO. AND NAME			CITY Desvio Arijon			
FOREIGN PLANT REVIEW FORM	Aı	April 3, Friar S.A. Est 267 2001				COUNTRY Argentina		
NAME OF REVIEWER Dr. M. Douglas Parks		NAME OF FOREIGN OFFICIAL Dr. Oscar Lernoud			EVALUATION X Acceptable Acceptable/ Re-review Unacceptable			
CODES (Give an appropriate code for each r A = Acceptable M = Margin			below) U = Unacceptable	N	= Not Reviewed	O = Does not a	рріу	
1. CONTAMINATION CONTROL		Cross contamination prevention 28			Formulations			
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing			Packaging materi	Packaging materials 56		
Water potability records	01 A	Product handling and storage			Laboratory confir	57 A 58 O		
Chlorination procedures	02 A	Product reconditioning			Label approvals			
Back siphonage prevention	03 A	Product transportation			Special label claims			
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRA			Inspector monito	60 A		
Sanitizers	05 A	Effective maintenance program			Processing sched	61 . O		
Establishments separation	06 A	Preoperational sanitation			Processing equip	Processing equipment		
Pestno evidence	07 A	Operational sanitation			Processing record	Processing records		
Pest control program	08 A	Waste disposal			Empty can inspection			
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures	65 O		
Temperature control	10 A	Animal identification			Container closure	66 O		
Lighting	11 A	Antemortem inspec. procedures			Interim container handling		67 O	
Operations work space	12 A	Antemortem dispositions			Post-processing I	68 O		
Inspector work space	13 A	Humane Slaughter			Incubation procedures			
Ventilation	14 A	Postmortem inspec. procedures			Process. defect actions plant			
Facilities approval	15 A	Postmortem dispositions ⁴² Processing control ins		ol inspection	71 O			
Equipment approval	16 A	Condemned product control 43 5. COMPLIANCE/ECON. FRAUD		CON. FRAUD CONTRO	ONTROL			
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A			72 A	
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification		73 A	
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificate	74 A		
Product contact equipment	19 A	Residue program compliance		46 A	Single standard		75 A	
Other product areas (inside)	20 A	Sampling procedures			Inspection superv	76 A		
Dry storage areas	21 A	Residue reporting procedures			Control of securit	77 A		
Antemortem facilities	22 O	Approval of chemicals, etc.			Shipment security	γ	78 A	
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification		79 A	
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status		80 O	
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports		81 O	
Personal dress and habits	25 A	Boneless meat reinspection		52 A				
Personal hygiene practices	26 A	Ingredi	ents identification	53 A				
Sanitary dressing procedures	27 A	Control	of restricted ingredients	54 A				

FOREIGN PLANT REVIEW FORM (reverse)	April 3, 2001	Friar S.A. Est 267	CITY Desvio Arijon COUNTRY Argentina
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FORE Dr. Oscar Len		eptable/ Unacceptable

SSOP--No written procedures for operational sanitation, but operational sanitation is being done.

SSOP--No preventative action is being recorded.

HACCP--No designated CCP in the plan however limits are in place.

HACCP--No verification procedures are listed.

d.s. Department of Agriculture FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVI	EW DATE	ESTABLISHMENT NO. AND NAM	_		CITY Ciudad Evita	
FOREIGN PLANT REVIEW FORM		pril 6, 2001	F. Macellarius S.A. Est 2	676		COUNTRY Argentina	
NAME OF REVIEWER Dr. M. Douglas Parks		E OF FORE Oscar Len	IGN OFFICIAL noud			eptable/ eview Unacc	ceptable
CODES (Give an appropriate code for each of A = Acceptable M = Margin			below) U = Unacceptable	N	= Not Reviewed	O = Does not a	
1. CONTAMINATION CONTROL		Cross contamination prevention 28 A			Formulations		55
1. CONTAMINATION CONTROL							
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		A	Packaging materials		A
Water potability records	01 A	Product handling and storage 30 A			Laboratory confirmation		57 A 58 O
Chlorination procedures	02 A	Product reconditioning			• ,		
Back siphonage prevention	03 A	Product transportation			Special label claims		59 O 60 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM Effective maintenance program 3			Inspector monitoring		
Sanitizers	05 A	Effective maintenance program			Processing schedules		
Establishments separation	06 A	Preoperational sanitation 3			Processing equipment		
Pestno evidence	07 A	Operational sanitation			Processing records		
Pest control program	08 A	Waste disposal			Empty can inspection		
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures		65 O
Temperature control	10 A	Animal identification			Container closure exam		66 O
Lighting	11 A	Antemortem inspec. procedures			Interim container handling		67 O
Operations work space	12 A	Antemortem dispositions			Post-processing handling		68 O
Inspector work space	13 A	Humane Slaughter			Incubation procedures		69 O
Ventilation	14 A	Postmortem inspec. procedures			Process. defect actions plant		
Facilities approval	15 A	Postmo	rtem dispositions	42 O	Processing control inspection		71 O
Equipment approval	16 A	Conden	nned product control	43 A	5. COMPLIANCE/ECON. FRAUD CONTRO		
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification		72 A
Over-product ceilings	17 A	Returne	d and rework product	45 A	Inspector verificat	ion	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates		
Product contact equipment	19 U	Residue	program compliance	46 O	Single standard		75 A
Other product areas (inside)	20 A	Samplin	g procedures	47 O	Inspection supervi	sion	76 A
Dry storage areas	21 M	Residue	reporting procedures	48 O	Control of security	/ items	77 A
Antemortem facilities	22 O	Approv	al of chemicals, etc.	49 A	Shipment security		78 A
Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verification	n	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports		81 O
Personal dress and habits	25 A	Boneless meat reinspection					
Personal hygiene practices	26 A	Ingredie	ents identification	53 A			
Sanitary dressing procedures	27 A	Control	of restricted ingredients	54 A			

FCREIGN PLANT REVIEW FORM (reverse)		F. Macellarius S.A. Est 2676			CITY Ciudad Evita	
	April 6, 2001				COUNTRY Argentina	
NAME OF REVIEWER Dr. M. Douglas Parks	NAME OF FOREIGN OFFICIAL Dr. Oscar Lemoud			EVALUATION Acceptable Acceptable Re-review Unacceptable		

HACCP--Upper limit for CCP is too high. It violates Argentina law which is 7 degrees and is set at 10 degrees.

HACCP--No preventative action is recorded.

HACCP--No preshipment review is being done.

26--Water in the hand wash sink is much too hot for use.

- 19--Hand use equipment is washed in the hand wash sink, no sink available for equipment wash.
- 19--The lift up panels of the boning table had residues of previous day's use.
- 19--The wiper blade on an exposed product moving conveyor, ready for use, had residues from the previous day's use.